Operations and Service Manual

Model CSP

GILES FOODSERVICE EQUIPMENT

Giles Enterprises, Inc.
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Form No. 64840 (4/01)

Inside Front Cover (Does Not Print)

Safety Precautions

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance!

Warning!!

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

POST IN A PROMINENT LOCATION

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Table of Contents

I Introduction **2**

1 Installation

1 - 1 Installation Instructions **3**

1 - 2 Uncrating the Giles Smoker **4**

1 - 3 Electrical Requirements **5**

2 Giles Smoker Components and Their Functions **7**

2 - 1 Control Panel and Cooking Cavity Door **7**

2 - 2 Cooking Chamber **9**

2 - 3 Pressure Regulating System **11**

2 - 4 Computer Control Operation **13**

3 Operating Instructions **16**

4 Cleaning Instructions **17**

5 Preparing the Smoke Pit for Cooking **19**

5- 1 Preparing the Smoke Pit for Baby Back Ribs **19**

5- 2 Preparing the Smoke Pit for Chicken **20**

6 Troubleshooting **21**

7 Parts **22**

8 Wiring **26**

Introduction

I Introduction

Congratulations on the purchase of your new Giles Smoker. The Giles model CSP is a three-in-one cooker which uses smoking, oven roasting and waterless pressure to cook meats and vegetables to perfection. Special features of the Giles Smoker include horizontal loading, automatic cook/smoke cycle, built-in wood burner, cold smoke cycle, and meat probe.

To help protect your investment in this state-of-the-art cooking equipment, we recommend you take a few moments to familiarize yourself with the installation, cleaning and maintenance procedures contained in this manual. Adherence to these recommended procedures minimizes the potential for costly "Down-Time" and equipment repairs.

Parts Ordering and Service Information

If you require repair or assistance, please contact your local independent distributor. If you require further assistance please contact our corporate office in Montgomery, Alabama at 1-800-554-4537.

Please have the following information available when calling for assistance. It may be helpful to record this information in the blanks provided below for a quick reference.

1. Model Number: _____
2. Serial Number: _____
3. Phase: _____
4. Voltage: _____
5. Nature of Problem: _____

The above information can be found on the Rating Plate located in the equipment's back.

Installation

1 - 1 Installation Instructions

This section provides a summary of the procedures necessary for proper installation of your new Giles Smoker. To prevent personal injury or equipment damage, please ensure the following steps are taken:

Warning
DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance!

1. Keep the appliance and surrounding area free and clear from combustible materials.

2. Please retain this manual for future reference.

3. Please note wiring diagrams for this appliance are located in the rear of this manual.

4. Please ensure this appliance is electrically grounded and installed in accordance with the National Electric Code, ANSI/NFPA NO. 70-1984.

5. Please provide adequate room for servicing and proper operation of this appliance. Also, provide adequate ventilation in the operating area where necessary.

6. Always consult with an electrician or other qualified individual prior to installation.

7. Ensure voltage and amperage supplied to the unit are as specified on the fryer's rating plate.

Warning
Equipment must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this or any other electrical equipment. Always consult with an electrician or other qualified service person to ensure that breakers and wiring are of sufficient rating and gauge for the equipment being operated.

8. The supply cord plug must be accessible after appliance is installed.

9. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

DO NOT Modify, Alter or Add Attachments to This Equipment!

Installation

1 - 2 Uncrating the Giles Smoker

Your Giles Smoker may arrive enclosed by a wooden crate. If your unit arrived uncrated, go to Section 1-3. The Smoker is secured to a wooden platform by means of high-tensile strength strapping.

1. Carefully cut and remove the plastic shipping wrap and the strapping mentioned above.

2. Use pliers to loosen wire hooks which secure the two-piece wooden crate around the unit. Remove the wooden crate.

3. Carefully remove the fryer from the shipping platform. Your new Giles Smoker is extremely heavy and great care should be taken in lifting or moving the unit to prevent personal injury or equipment damage.

1 - 3 Electrical Requirements

Giles Smoker Components

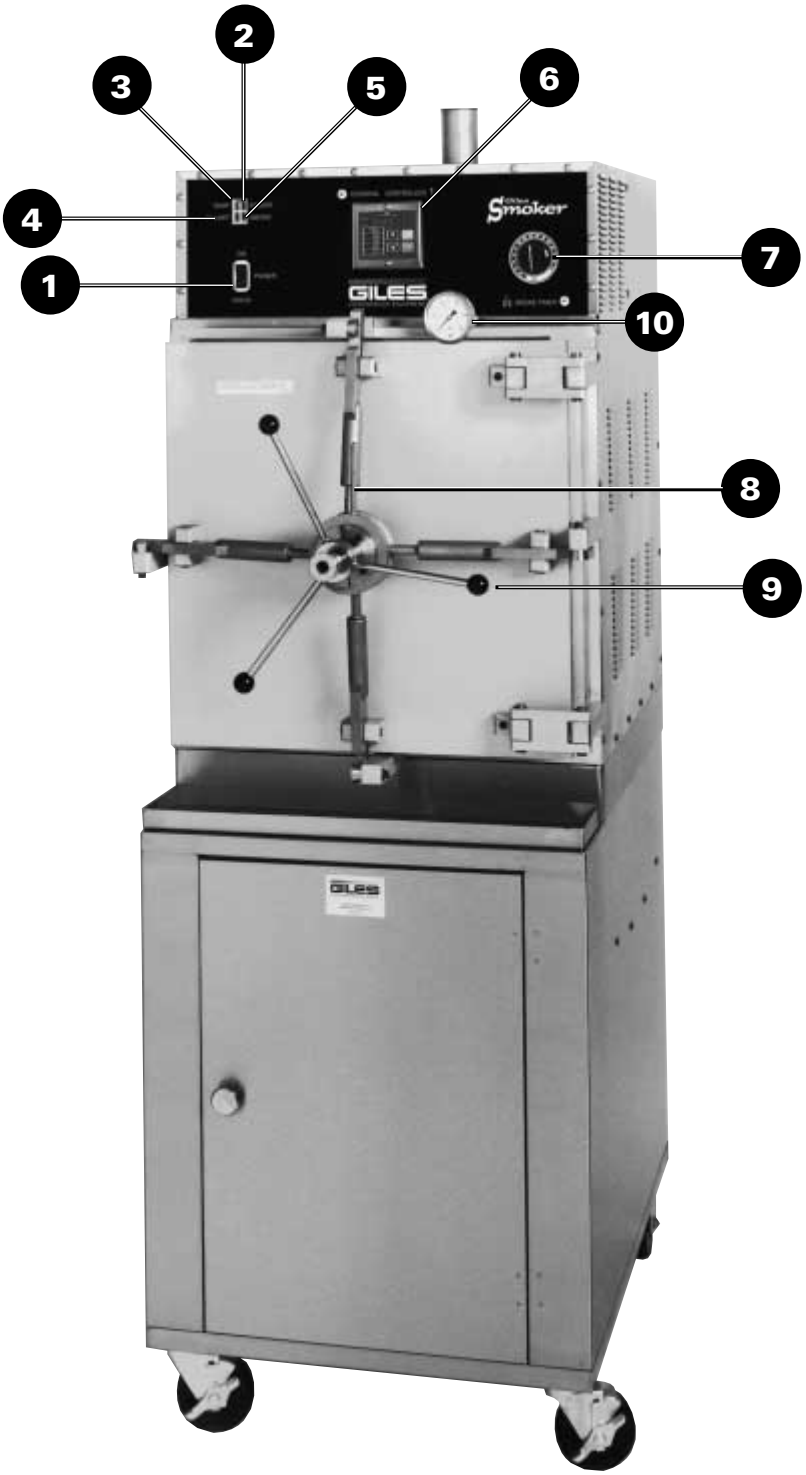
WARNING

Equipment must be adequately and properly grounded. Improper grounding may result in electrical shock. Always refer to your local electrical code to ensure proper grounding of this or any other equipment. Always consult with an electrician or other qualified service person to ensure that breakers and wiring are of sufficient rating and gauge for the equip ment being operated.

Check the rating plate on the rear of the unit to determine the correct power supply.

Giles Smoker Components

Figure 1 The Giles Smoker



Giles Smoker Components

2 Giles Smoker Components and Their Function

The following section is designed to introduce you to the controls used in the operation of this equipment.

IMPORTANT NOTE
Do not attempt operation of this unit until you have located each control discussed and fully understand their intended function. Failure to do so may result in improper operation resulting in equipment damage or personal injury to the operator.

Please review this section carefully before proceeding any further.

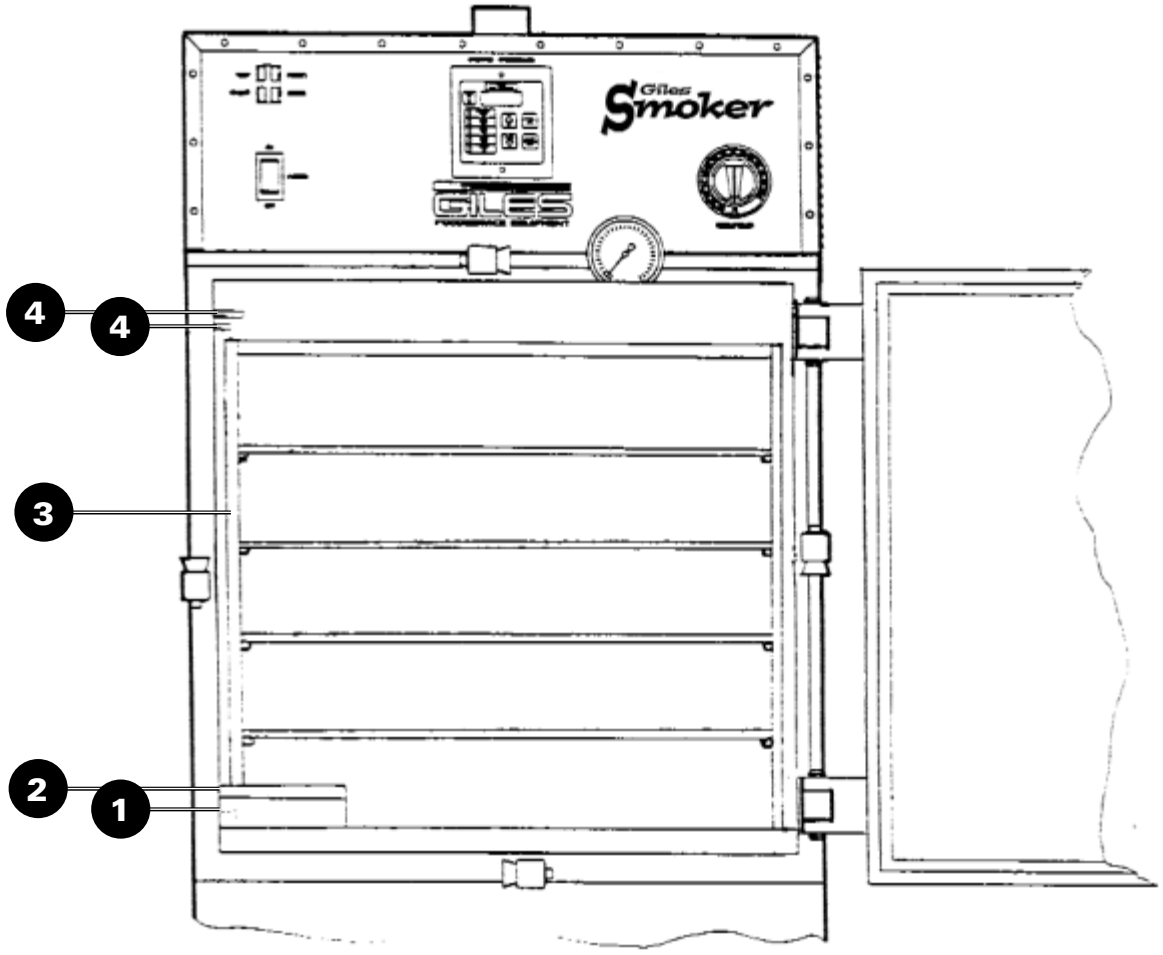
Refer to the accompanying photographs for the location of the components discussed.

2-1 Control Panel and cooking Cavity Door

ITEM	*DESCRIPTION*	*FUNCTION*
1. Fig. 1	Power Switch	The Power Switch is a two-Position switch. Switch upward to the "ON" position for operation.
2. Fig. 1	Power Indicator Light	The green power light is on when the equipment's master power switch is in the "ON" position.
3. Fig. 1	Heat Indicator Light	The orange heat indicator light will be on when the equipment's heating elements are operating. When the selected operating temperature is reached, the light will go off.
4. Fig. 1	High-Limit Indicator Light	The High-Limit Indicator illuminates as a result of power being shut off to the equipment's heating elements by the built-in solid-state control circuit as a safeguard against over heating. Should this light come on during operation, refer to the troubleshooting section of this manual. **NEVER COOK WHEN THE HIGH-LIMIT LIGHT IS ON.**
5. Fig. 1	Smoke Indicator Light	The Smoke Indicator Light illuminates when the Smoke Timer is activated. This indicates the smoke cycle is in progress.
6. Fig. 1	Computer Control	The Computer Controller is used to select the desired cooking time and temperature.
7. Fig. 1	Smoke Timer	The Smoke Timer is used to activate the smoke cycle for up to 30 minutes. Pressure does not build in the cooking cavity during the smoke cycle.
8. Fig. 1	Locking Arm Handle	The Locking Arm Handle is used to engage and release the Cooking Chamber Doors locking arms.
9. Fig. 1	Spindle Handle	The Spindle Handle is rotated clockwise to seal the cooking chamber door after the Locking Arms are engaged. **DO NOT use a lot of pressure to seal door as it might cause damage to threaded shafts.**
10. Fig. 1	Pressure Gauge	The Pressure Gauge shows the amount of pressure in the cooking cavity.

Giles Smoker Components

Figure 2 Cooking Camber



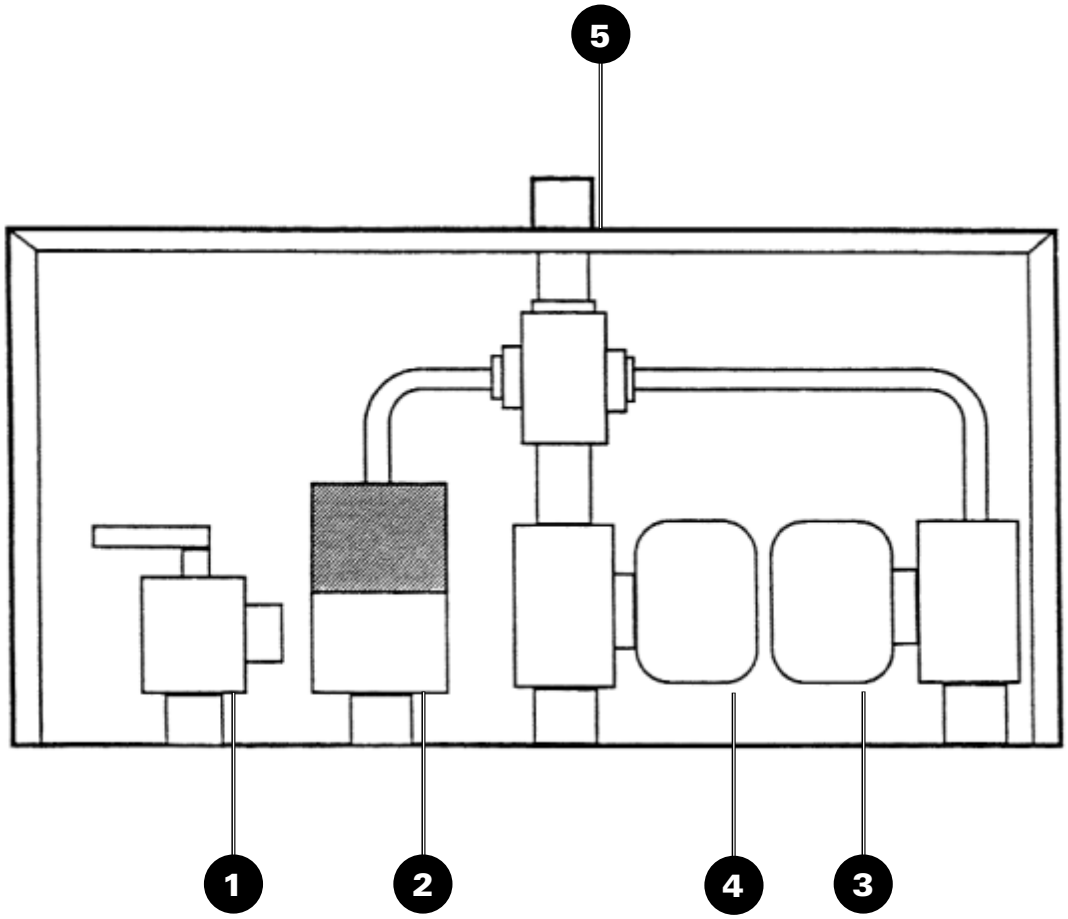
Giles Smoker Components

2-2 Cooking Chamber

ITEM	*DESCRIPTION*	*FUNCTION*
1. Fig. 2	Smoke Element	The Smoke Element heats the Chip Box.
2. Fig. 2	Chip Box	The Chip Box holds the wood chips during the smoking process.
3. Fig. 2	Product Rack	The Product Rack supports the product which can be laid directly on the rack. Optional metal baskets can be provided if desired.
4. Fig. 2	Temperature Probe & High Limit Probe	The Temperature Probe senses the cooking cavity temperature and help regulate the cooking process.

Giles Smoker Components

Figure 3



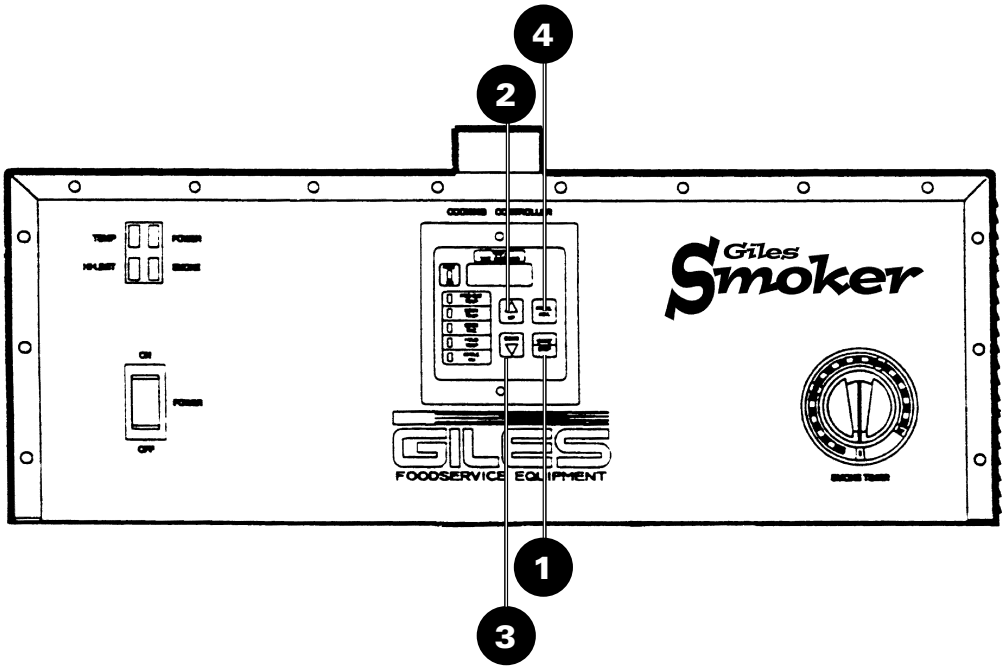
Giles Smoker Components

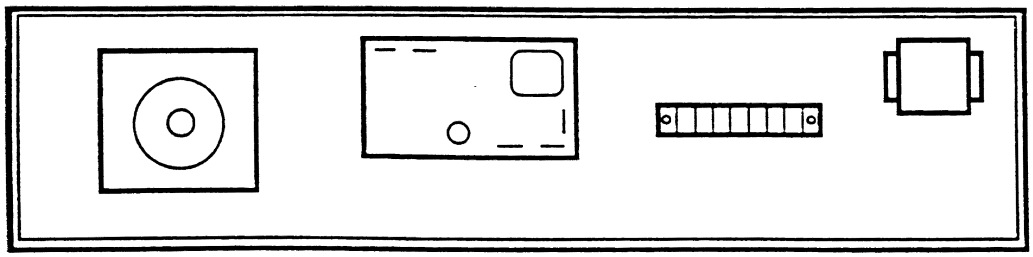
2-3 Pressure Regulating System

ITEM	*DESCRIPTION*	*FUNCTION*
1. Fig. 3	Safety Valve	The Safety Valve is designed to release excess pressure from the cooking chamber if the pressure regulating system fails.
2. Fig. 3	Pressure Regulating Valve	The Pressure Regulating Valve contains a free moving weight which keeps the cooking chamber pressure consistent. The pressure regulating valve must be cleaned once per day. Refer to the cleaning section of this manual for detailed cleaning instructions. **NOTE: Failure to clean this valve can cause equipment damage or bodily injury.**
3. Fig. 3	Chamber Valve	The Smoke Valve opens during the smoke cycle and allows the smoke to move freely about the cooking chamber. Pressure will build inside the cooking chamber at the end of the smoke cycle.
4. Fig. 3	Depressurization Valve	The Depressurization Valve releases the cooking chamber pressure at the end of the cooking cycle.
5. Fig. 3	Smoke Outlet	The Smoke Outlet is the point where the smoke and pressure exit the cooking chamber.

Giles Smoker Components

Computer Control Operation





The Computer Controller is used to select the desired cooking time and temperature

1.	Start/Stop	Start or Stop Cooking Cycle
2.	▲	Increase Time or Temperature
3.	▼	Decrease Time or Temperature
4.	Prog. Adv.	Change Controller Program Menu (Time, Temperature, & Hold)

2-4 Computer Control Operation

Preheat Mode

The PREHEAT mode brings the unit up to your selected PREHEAT temperature with “PRE” alternating with actual process temperature.

When your PREHEAT temperature is reached, the controller beeps for 10 seconds and then goes into a pause (wait) Status. The “CYCLE ON” indicator light will flash and the actual oven temperature followed by “PRE” will alternate in the display.

Timed Cooking Mode

After loading product,. the cooking cycle can be started by pressing the START/STOP key, which turns the “CYCLE ON” light on. The cooking cycle begins, and the digital clock will start counting down from your programmed time. This time alternates on your
display with actual cooker temperature.

The digital display counts down to 00:00 and switches control to the HOLD mode. A ten second continuous alarm sounds, signifying the end of the cook time. The controller switches into HOLD. **Note: If HOLD mode is programmed “OFF” the cooker will cease all further heating at this point.**

Hold Mode

(This mode can be programmed ON or OFF depending on needs.)
When this mode is on, via a programmed Hold temperature, the cooker will start dropping to your programmed Holding temperature where it will be maintained. The digital display alternates “HOLD” and the total elapsed time in the HOLD cycle (HRS. MIN). After the product has been cooked, it can be held safely at the minimum programmable Hold temperature of 150°F (66°C) for up to 24 HOURS. This is particularly convenient for tenderizing all grades of meat via meats enzyme tissue reaction process.

Controller Operation after Power Failure

In the event of a power failure, the oven controller will suspend operation and when power is restored, it will resume operation to the cooking parameters and at the cycle progress point prior to the power failure.

Pause/Cancel Operation (In Cook Mode)

Operation of the Start/Stop button during an oven cooking cycle will initiate the pause mode, signified by the flashing cycle "ON" indicator. During the pause mode, the controller will continue to regulate the oven temperature at the programmed temperature, but the countdown of the timer is stopped. When the controller is in the pause mode, any cooking parameter can be changed by depressing the program advance button until the desired cooking parameter indicator turns on. The digital readout will display the value of the selected cooking parameter and by depressing the UP or the DOWN button, the value can be set as desired. To resume the oven cooking cycle, depress the Start/Stop button. The "CYCLE ON" indicator will turn on and if the controller was in the timed cook cycle when the pause mode was initiated, the timer countdown will resume. To cancel the oven cooking cycle, depress and hold the Start/Stop button until the Cycle ON indicator turns off.

Giles Smoker Components

To Program the Cooking Controller (Customizing End Users' Special Needs)

1. Press power rocker switch "ON".

2. Press and hold "Start/Stop" button until "Stop" flashes.

3. Press "Prog. Adv." button until "Preheat Temp" light comes on. Press "Up" or "Down" keys until your desired preheat temperature is displayed. To turn preheat cycle off, press the "Down" key to "OFF" at 149°F.

4. Press "Prog. Adv." button and "Cook Temp" light comes on. Press "Up" or "Down" keys until your desired cook temperature is displayed. **NOTE: Setting cook time to "OFF" will cook indefinitely until either "Start/Stop" key is pressed or the main power switch is turned off.**

5. Press "Prog. Adv." button and "Cook Time" light comes on.

6. Press "Prog. Adv." button and "Hold Temp" light comes on. Press "Up" or "Down" keys until your desired hold temperature is displayed. **NOTE: To turn "Hold" cycle "OFF," press "Down" key to "OFF," which is where 151°F (66°) would otherwise be.**

7. Press "Prog. Adv." key to complete programming. ("Stop" will alternately flash on display. Now go to operating instructions.

Operating Instructions

3 Operating Instructions

(Assumes controller was programmed by end user. If not, see "To Program Cooking Controller," page 15)

1. Fill the Chip Box ½ full with the desired wood chips (oak, hickory or mesquite), slide on the cover and place the Chip Box on the Smoke Element. (Chips approximately ⅛ x ½ x ½ work best) (3m x 13mm x 13mm).

2. If the cooker is to be used for a smoker, place wood chips in front left smoke tray and secure door completely. Chip Box should slide on easily with legs positioned on the right.

3. Put two cups (.473 L) of warm water in the bottom of the cooking cavity, set the temperature to 335 degrees F (168 degrees C), turn on the power switch and allow the unit to preheat for 30 minutes.

4 Press Start/Stop button to begin preheating of unit. (Display will alternately read "PRE" followed by the inside temperature. When preheat Temperature is reached, a 10-second alternating alarm will sound and the "CYCLE ON" light blinks.

5. Prepare the food product, place the prepared product on the product rack, then close and secure the cooker door by rotating the Locking Arm and Spindle Handle clockwise.* If you are cooking ribs, it is a good idea to add four cups (.946L) of water before placing the product into the cooking cavity.
*** DO NOT Overtighten The Door Spindles.**

6. Set the Smoke Timer for 15 minutes. Time settings will vary by product. After smoke timer runs out of time, the cooking cycle must be started by pushing the Start/Stop key.

7. When the cook cycle is complete, a ten-second continuous alarm sounds and the cooker will automatically depressurize. **Caution: To prevent injury or burns, DO NOT open door until the pressure gauge registers "0" pounds of pressure.** Remove product if the HOLD feature is pro grammed "OFF" otherwise oven starts holding at your programmed temperature. Time displayed now becomes a total elapsed time indicator (HRS:MIN) in the HOLD cycle.

8. Turn the Power Switch to the "OFF" position. **Unlock the cooker door by slowly rotating the Spindle Handle and Locking Arm counterclockwise. Grasp the spindle handle with both hands and pull the door straight out.** Remove the cooked product.

Cooking Capacity:

Quantity	Meat	lbs/kg
6	Boston Butts	(5.1-7.9 lbs) (2.3-3.6 kg)
20	Chicken Quarters	(2.6 lbs) (1.2 kg)
4	5.4 to 6.4 kg Turkeys	(11.9-14.1 lbs) (5.4-6.4 kg)
2	7.3 to 9.1 kg Hams	(16.1-20 lbs) (7.3kg-9.1kg)

Cleaning Instructions

4 Cleaning Instructions

DAILY Cleaning
The cleaning of the Giles Smoker is simple and should be performed after each day's use.

1. Open the cooking chamber door and remove the Product Rack.

2. Slowly pour a pitcher of **warm** water in the bottom of the cooking cavity while the unit is hot. Scrape the bottom with a spatula.

3. Open the T-Handle located on the drain beneath the cooking chamber. The drain is opened by turning it counterclockwise.

4. Remove excess water and drippings from the cooking chamber by scraping toward the drain hole located in the bottom of the cooking chamber. After the water and drippings have been removed from the cooking chamber, close the drain valve and wipe down the inside of the cooking chamber with a damp cloth.

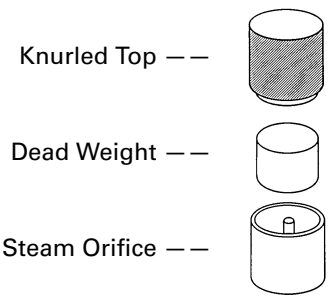
5. Remove the drain pan located below the drain valve. The drain pan should be emptied in a receptacle acceptable to local codes. After washing the drain pan, return it to its position under the drain valve.

6. Wash the rack and shelves thoroughly with a biodegradable degreaser (Simple Green or Clear Magic). **DO NOT use steel wool, oven cleaner, or fryer boilout.**

7. Remove the knurled top of the Pressure Regulating Valve by turning it counterclockwise, lift out the Dead Weight and clean the inside of the Steam Orifice using a ¼" (6.4mm) brush or pipe cleaners. Clean the inside of the valve with alcohol. After cleaning, reassemble the valve. * Do Not over-tighten the top of the vlave.

Caution!
Failure to clean the Dead Weight can damage equipment or cause bodily injury!

8. Push a bottle brush through the Smoke Outlet and into the cooking cavity. This will keep the Smoke Outlet clear of debris and food accumulation.



Daily Valve Cleaning
This cleaning is done to ensure the dead weight valve is always free to operate properly.

1. Remove the knurled top of the pressure regulating valve (second from the left as you look at the back of the machine) by turning it counterclockwise. Lift out the dead weight.
2. Clean dead weight with a biodegradable degreaser (Simple Green or Clear Magic.
3. Clean hole between dead weight and the oven with ¼" (6.4mm) pipe brush and degreaser.
4. Reassemble valve. Check this every day to ensure proper cleaning.

Cleaning Instructions

MONTHLY Cleaning
This cleaning is completed for all valves which are used during the cooking process.

1. Open the cooking chamber and remove the product rack.

2. Close drain valve and pour 1 gallon (3.8L) of water in the bottom of the cooking cavity. Add 4 caps of dishwashing liquid. Stir detergent into water completely. *** The use of caustic cleaners could damage the unit and may void the warranty. DO NOT use overcleaner.**

3. Close the door and set the thermostat to 335°F (168°C).

4. Set the cook timer for 1 hour.

5 Close door and lock.

6. Begin cook cycle.

7. When cook cycle has finished, release pressure and open door.

8. Empty soap water through the drain and rinse with fresh water. Wipe dry with a clean towel.

ANNUAL Cleaning
In addition to the daily and monthly cleaning procedures mentioned earlier in this chapter, the Safety Valve (Pg. 10, Fig. 3, Item 1) should be removed, cleaned, inspected and reinstalled annually. Loctite No. 565 PST sealant or Teflon tape should be used when reinstalling the valve to ensure a good seal.

Preparing The Smoke Pit For Cooking

5-1 Preparing the Smoke Pit for Baby Back Ribs

1. Open the cabinet door and close drain valve located in lower cabinet.

2. Add wood chips to chip box. Fill box half full (⅛" x ½" x ½") (3mm x 13mm x 13mm) chips work best).

3. Place cover on chip box and slide onto rod located in left front of smoker box. DO NOT force Chip Box onto rod; legs will be on the outside.

4. Remove racks from oven.

5. Pour one gallon (3.8L) of warm water in the bottom of the Cooking Cavity.

6. Close and lock the door.

7. Set thermostat to 325°F (162°C) and set preheat to 325°F (162°C).

8. Allow oven to preheat 30 minutes.

9. While the oven is preheating, determine the quantity of ribs to be cooked in this load. Place no more than four rib slabs, bone side up, onto each rack until all rib slabs are on racks. *Remember to peel off the membrane of each rib section and to add seasoning.

10. Open smoker door and place the racks of ribs quickly into the oven. Close and lock the door.

11. Place the control system in the pause mode. Lower the preheat setting to 250°F (121°C).

12. Set cook time to 60 minutes.

13. Turn smoke timer to 20 minutes and press the start button twice. The cook cycle light should come on.

14. After the smoke timer turns off, the cook pressure will increase between 2.5 PSI and 2.75 PSI. (17kPa to 19 kPa)

15. At the end of the 60-minute cook cycle, the unit will vent through the valve on the top of the unit. Do not open the door until the gauge reads zero pressure! Open the door carefully and visually check for the meat pulling away from the bone per your guidelines.

16. If the ribs are large, they may need ten more minutes of cooking.

Preparing The Smoke Pit For Cooking

5-2 Preparing the Smoke Pit for Smoked Chicken

1. Open cabinet door and close drain valve located in lower cabinet.
2. Add wood chips to box. Fill box half full (⅛" x ½" x ½") chips work best.
3. Place the cover on the chip box and slide onto the rod located in left front of the smoker box.
4. Remove racks from the oven.
5. Pour one gallon of warm water into top smoker cabinet.
6. Close and lock the door.
7. Set thermostat to 325°F(162°C). and set preheat to 325°F (162°C).
8. Allow oven to preheat 30 minutes.
9. While the oven is preheating, place the chicken onto racks and season as instructed.
10. Open smoker door and place the racks of chicken quickly into the oven. Close and lock the door.
11. Place the control system in the pause mode. Lower the preheat setting to 250°F (121°C).
12. Set the cook time to 20 minutes.
13. Turn the smoke timer to 10 minutes and press the start button twice. The cook cycle light should come on.
14. After the smoke timer turns off, the cook pressure will increase between 2.5 psi and 2.75 psi (17kPa to 19 kPa).
15. At the end of the 20-minute cook cycle, the unit will vent through the valve on the top of the unit. Do not open the door until the gauge reads zero pressure! Open the door carefully and check the internal temperature of the breast. It should be 165°F (74°C).

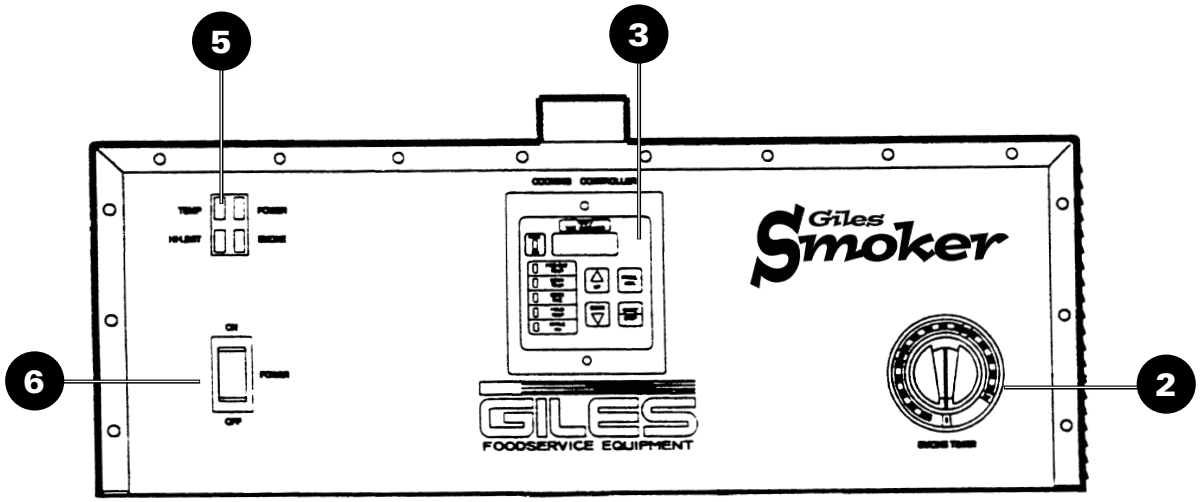
Troubleshooting

Problem	Probable Cause	Repair Procedure
SMOKER WILL NOT TURN ON: No power light	A. Not connected to power source. B. Power switch bad. C. Circuit breaker not turned on.	A. Connect to proper power source. B. Replace power switch. C. Turn on circuit breaker.
PRESSURE NOT BUILDING in the cooking cavity: water in the cooking cavity.	A. Smoke Cycle has not ended. B. Not enough water in the cooking cavity. C. Drain valve open. D. Smoke Timer stuck. E. Door Gasket is worn F. Pressure regulating valve stuck G. Temperature Controller bad. H. Chamber valve bad.	A. Wait for smoke cycle to end. B. Place a small pan of water in cooking cavity. C. Close drain valve. D. Clean Smoke Timer dial plate or replace timer. E. Replace door gasket. F. Clean pressure regulating valve. G. Replace Temperature Controller. H. Replace Chamber valve.
SMOKER WILL NOT SUPPLY HEAT: Power Light On Hi-Limit Light Not On	A. Improper supply voltage. B. Bad element(s). C. Faulty temperature Controller. D. Bad Variable Probe.	A. Connect to proper Voltage. B. Replace bad element(s) C. Replace temperature Controller. D. Replace Variable Probe.
SMOKER WILL NOT HEAT OR OVERHEATS: Power Light On Hi-Limit Light On.	A. Low Voltage. B. Bad Hi-limit Probe. C. Faulty Hi-limit Board. D. Sticking contractor.	A. Provide proper supply voltage. B. Replace Hi-limit Probe. C. Replace Faulty Hi-Limit Controller. D. Replace contractor.
TIMER IS STUCK IN"HOLD" MODE	A. Cycle Power B. Programming to Fast C. Power Surge	A. Turn Power off for 10 seconds and retry. B. Push and hold Start/Stop key to release "Hold" Mode. C. Contact Service Agent.

Parts

7-1 Control Components

Item No.	Part No.	Description	No. Req'd	Remarks
1	23751	Terminal Block	1	Not Shown
2	30967	Timer, Mechanical 30 min	1	
3	24246	Computer Controller	1	
4	23754	Hi-limit Temp. Controller	1	Not Shown
5	22250	Pilot Light	1	
6	21190	Switch, Power	1	
7	32123	Contractor Assembly	1	Not Shown
8	21829	Fan, Component Cooling	1	Not Shown

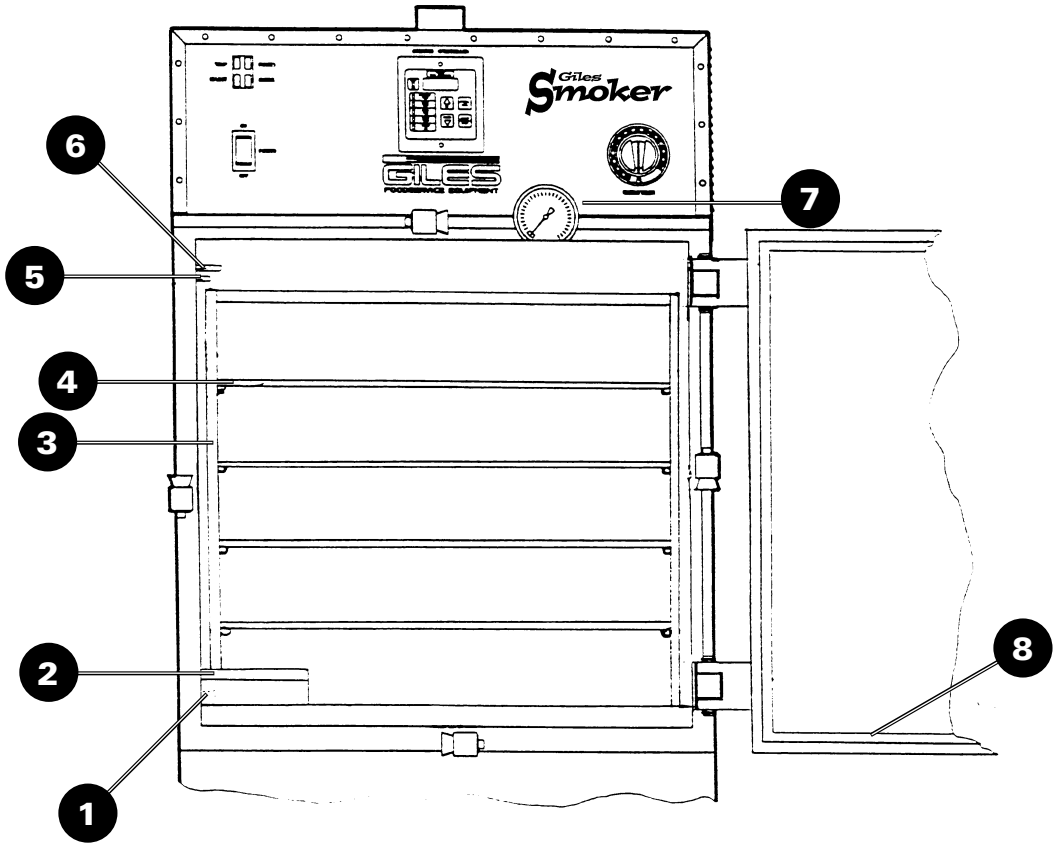


Parts

7-2 Cooking Cavity

Item No.	Part No	Description	No. Req'd	Remarks
1	21325	Element, Wood Chip Box 240V	1	
1	21300	Element, Wood Chip Box 208V	1	
2	30580	Chip Box	1	
3	48001	Rack Assembly Complete	1	
4	48003	Sliding Shelf	1	
5	23904	Variable Probe (type K)	1	
6	23900	Hi-limit Probe	1	
7	45058	Pressure Gauge	1	
8	42650	Door Gasket*	1	

*Use Dow Corning RTV #732 for joint in Gasket.

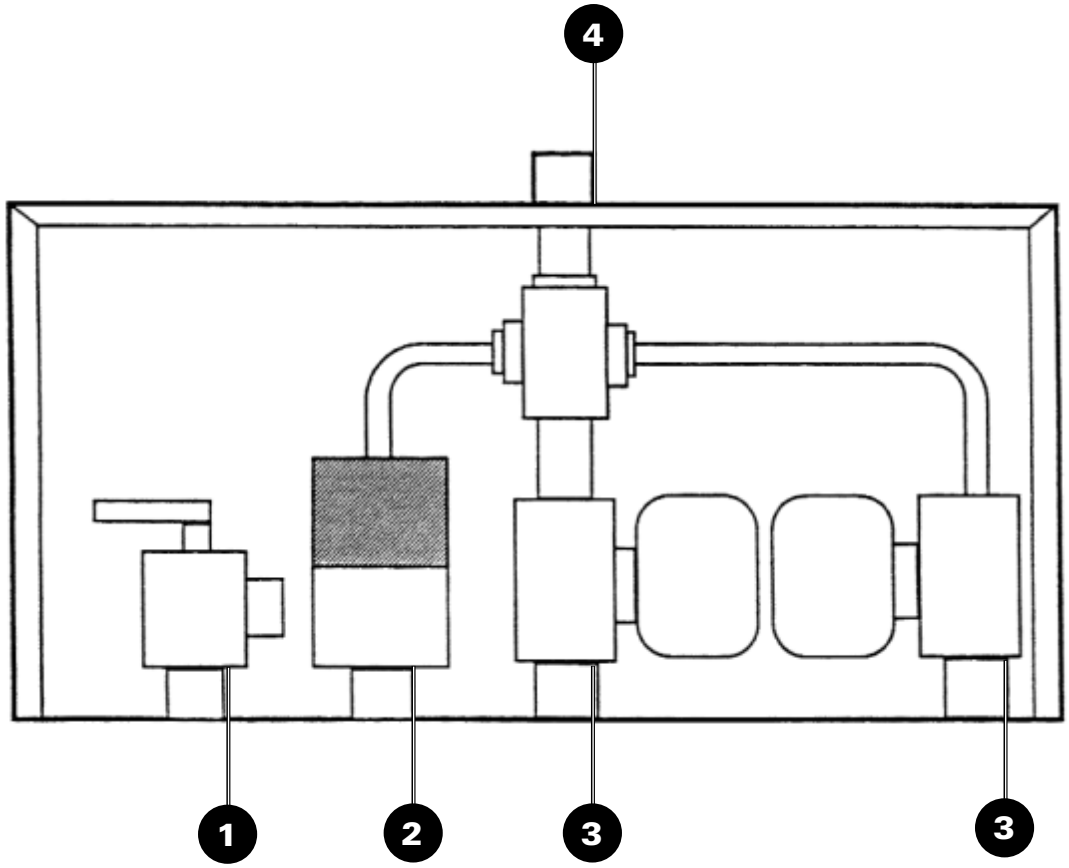


Parts

7-3 Pressure Regulating System

Item No.	Part No	Description	No. Req'd	Remarks
1	40623	Safety Valve	1	
2	30591	Pressure Regulating Valve	1	
3	45650	Chamber Valve 208V	1	
3	45725	Chamber Valve 240V	1	
4	30585	Smoke Outlet Cover	1	

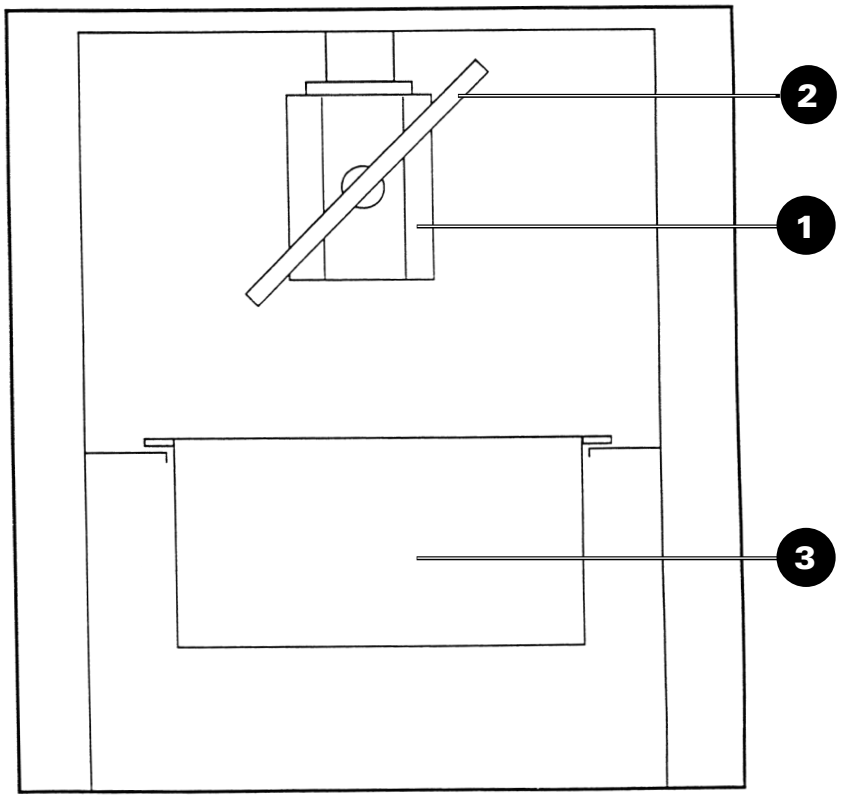
Note: When ordering valve specify if it has a hole in it.



Parts

7-4 Lower Cabinet Area

Item No.	Part No.	Description	No. Req'd	Remarks
1	45850	Drain Valve	1	
2	78986	"T" Handle	1	
3	76175	Drain Pan	1	



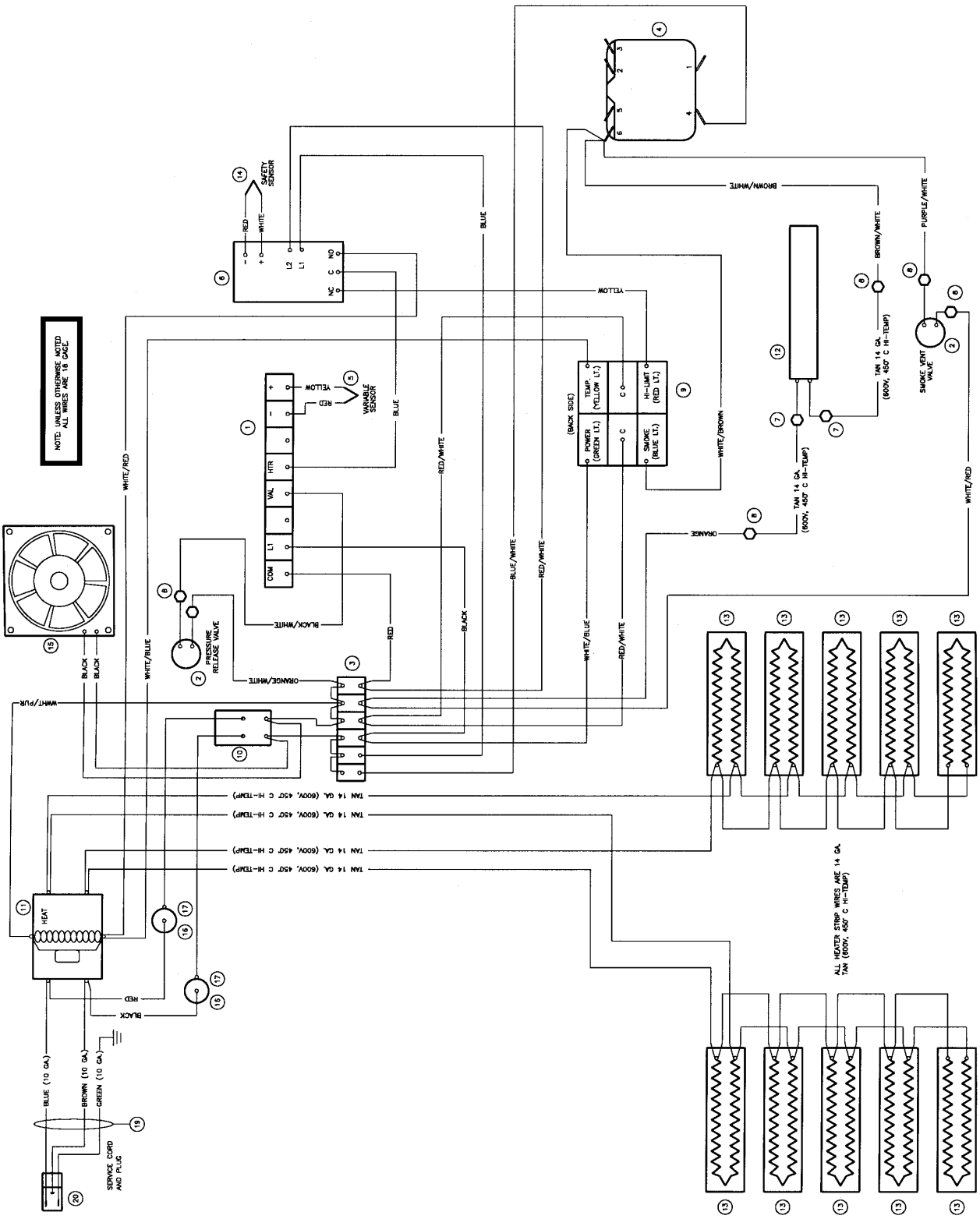
Wiring

8-1 Parts List

Item No.	Part No.	Description	No. Req'd	Remarks
1	24246	Computer Controller (NCC)	1	
2	45650	Valve 208V	2	
2	45725	Valve 240V	2	
3	23751	Terminal Block	1	
4	30967	Assembly Timer, Mechanical	1	
5	23904	Sensor, Variable	1	
6	23754	Safety Board, 425°	1	
7	23774	Wire Nut, Ceramic	2	
8	25275	Wire Nut, (Blue)	6	
9	22250	Pilot Light	1	
10	21190	Switch, Power (Rocker)	1	
11	32123	Contactor Assembly	1	
12	21325	Element 240V, Chip Burner	1	
12	21300	Element 208V, Chip Burner	1	
13	21352	Element, Heater Strip 240V	10	
13	21351	Element, Heater Strip 208V	10	
14	23900	Sensor, Safety	1	
15	21829	Fan, Component Cooling	1	
16	21900	Fuse, 15 Amp	2	
17	21950	Fuse Holder	2	
18	20225	Cord SO 8-3	80"	
19	22525	Plug - 50 AMP	1	
20	32234	Wiring Diagram	1	

Wiring

8-1 Wiring Diagram Giles Smoker 208-240/60/1

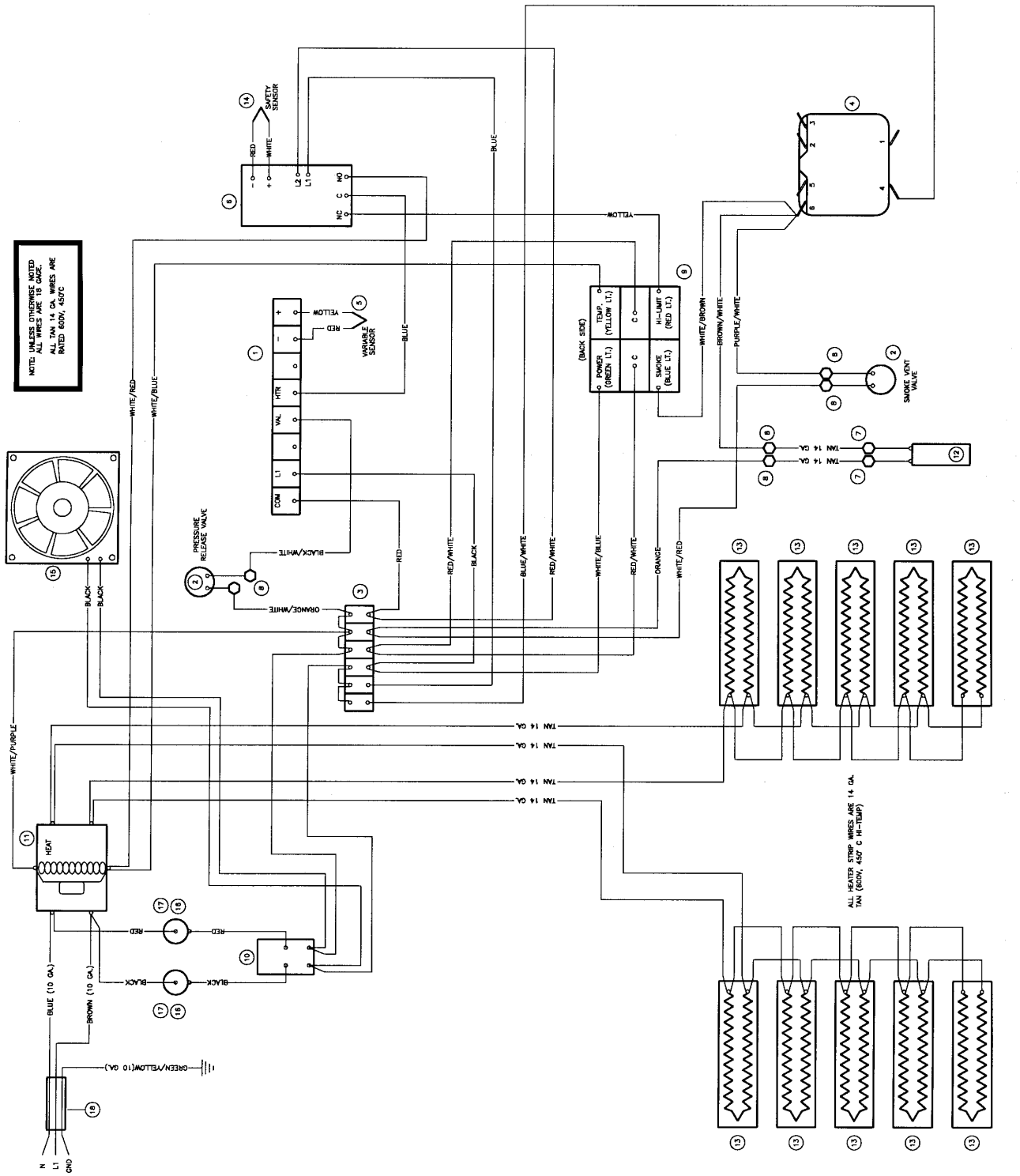


Wiring

8-2 Parts List

Item No.	Part No.	Description	No. Req'd	Remarks
1	24246	Computer Controller	1	
2	45725	Valve 240V	2	
3	23751	Terminal Block	1	
4	30967	Assembly Timer, Mechanical	1	
5	23904	Sensor, Variable	1	
6	23754	Safety Board, 425°	1	
7	23774	Wire Nut, Ceramic	2	
8	25275	Wire Nut, (Blue)	6	
9	22250	Pilot Light	1	
10	21190	Switch, Power	1	
11	37882	Contactor, Assembly, 2 PL, 240V/50Hz	1	
11	32123	Contactor Assembly, 2 PL, 230V/50Hz	1	
12	21325	Element, Chip Burner 240V/550W	1	
13	21352	Element, Heat Strip 240V/550W	10	
14	23900	Sensor, Safety	1	
15	21829	Fan, Component Cooling	1	
16	21900	Fuse, 15 Amp	2	
17	21950	Fuse Holder	2	
18	20178	Cord - 10/3 CE	80"	
19	37870	Wiring Diagram	1	

8-2 Wiring Diagram Giles Smoker 230-240/50/1

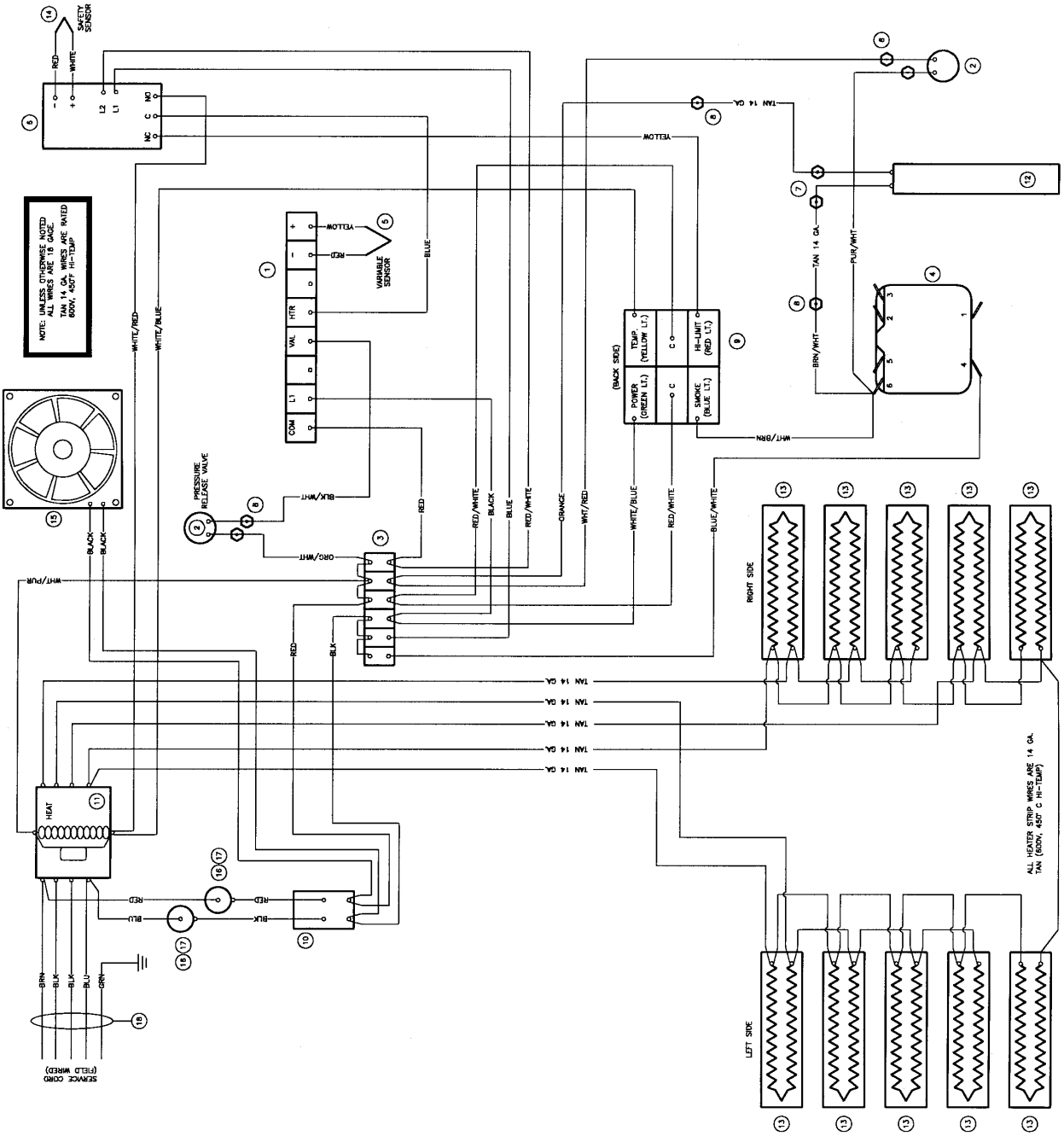


Wiring

8-3 Parts List

Item No.	Part No.	Description	No. Req'd	Remarks
1	24246	Computer Controller	1	
2	45725	Valve 240V	2	
3	23751	Terminal Block	1	
4	30967	Timer, Mechanical	1	
5	23904	Sensor, Variable	1	
6	23754	Safety Board, 425°	1	
7	23774	Wire Nut, Ceramic	2	
8	25275	Wire Nut, (Blue)	6	
9	22250	Pilot Light	1	
10	21190	Switch, Power	1	
11	37881	Contactor Assembly, 4 PL, 240V/50Hz	1	
12	21325	Element, Chip Burner 240V/550W	1	
13	21352	Element, Heater Strip 240V/550W (Ea)	10	
14	23900	Sensor, Safety	1	
15	21829	Fan, Component Cooling	1	
16	21900	Fuse, 15 Amp	2	
17	21950	Fuse Holder	2	
18	20178	Cord - Power, 5 Wire CE	72"	
19	37958	Wiring Diagram	1	

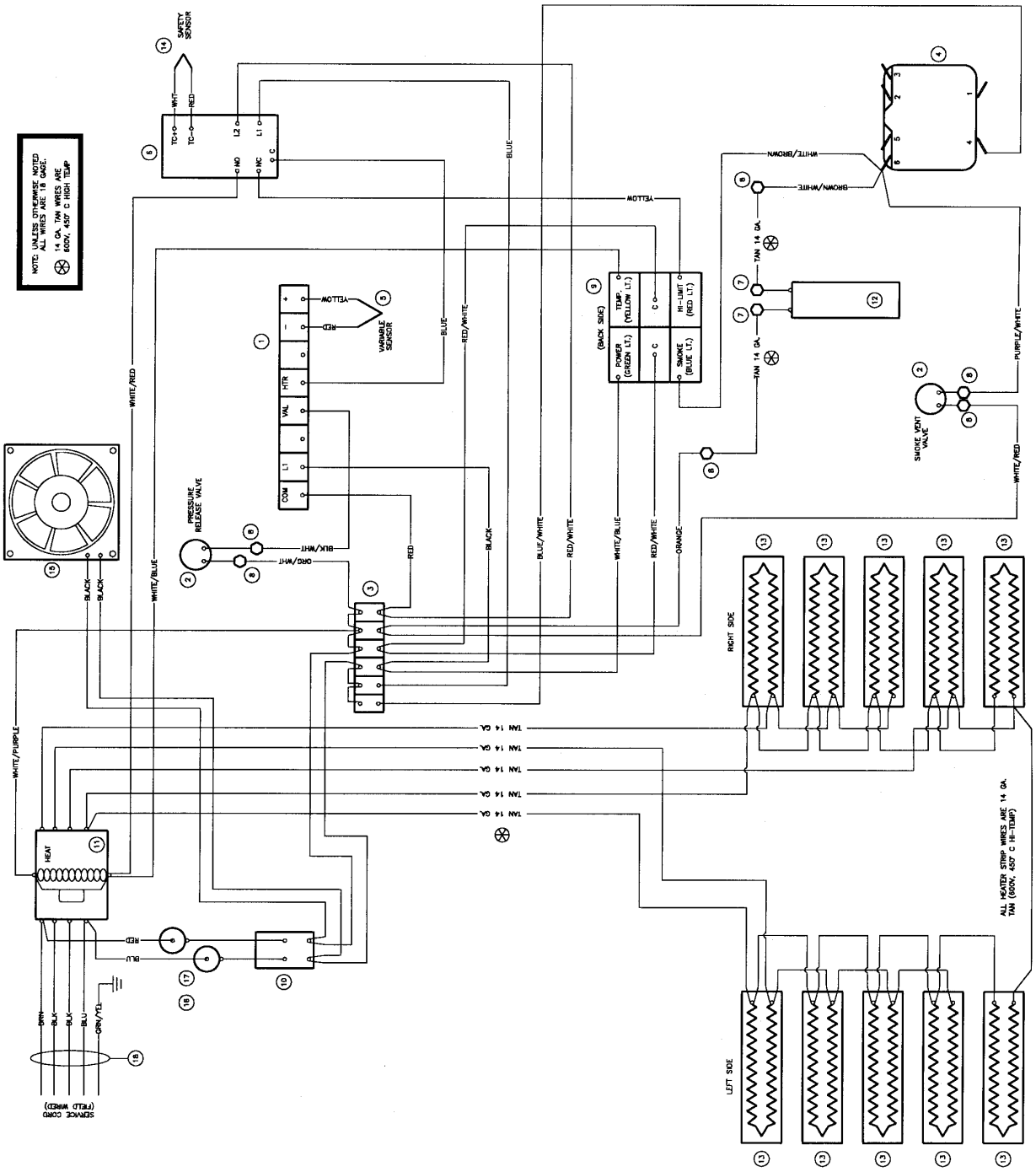
8-3 Wiring Schematic Giles Smoker 415/50/3



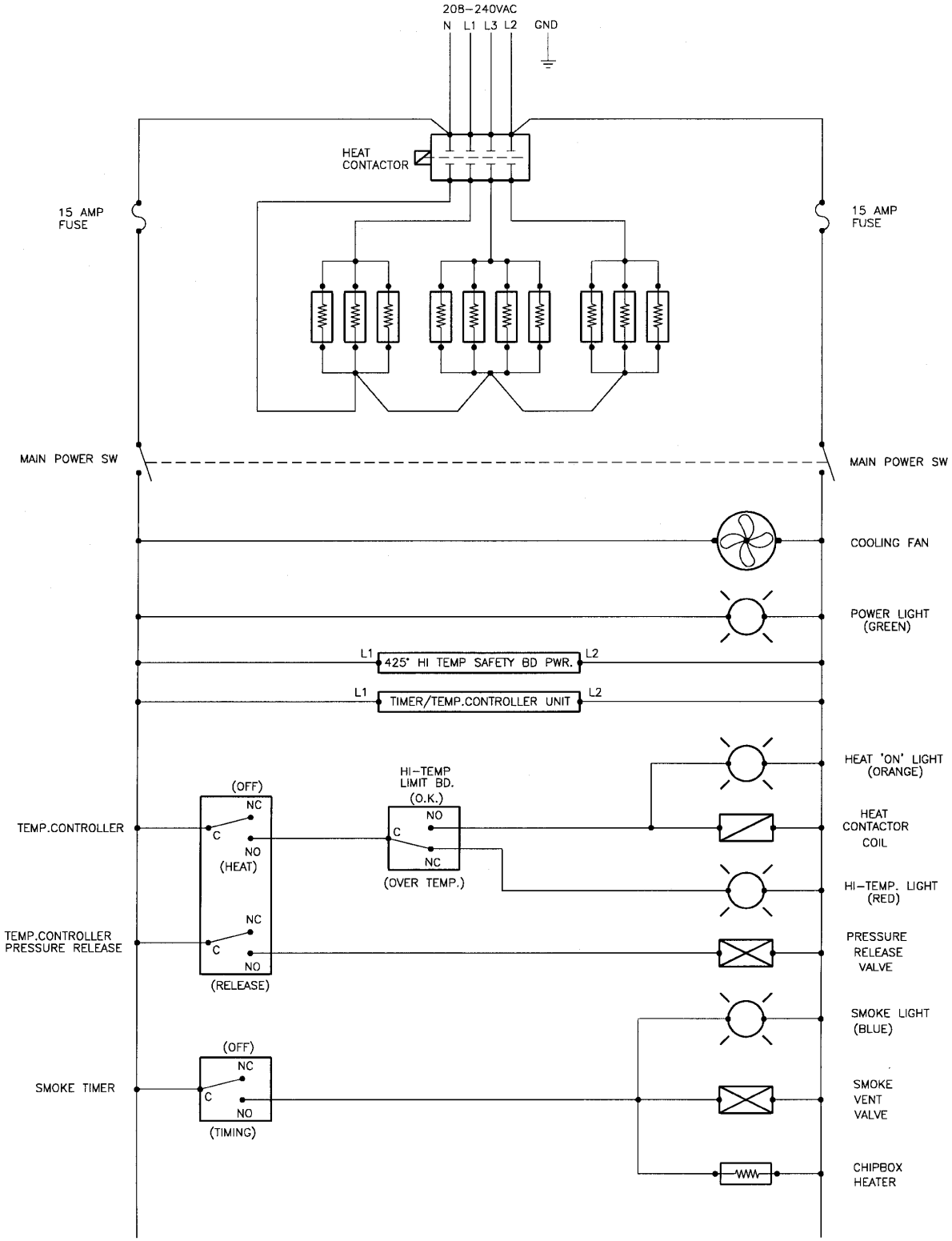
8-4 Parts List

Item No.	Part No.	Description	No. Req'd	Remarks
1	24246	Computer Controller	1	
2	45725	Valve 240V	2	
3	23751	Terminal Block	1	
4	23751	Timer Block	1	
5	23904	Sensor, Variable	1	
6	23754	Safety Board, 425°	1	
7	23774	Wire Nut, Ceramic	2	
8	25275	Wire Nut, (Blue)	6	
9	22250	Pilot Light	1	
10	21190	Switch, Power	1	
11	32135	Contactor Assembly, 40A, 220V, 4 PL	1	
12	21325	Element, Chip Burner 240V/550W	1	
13	21352	Element, Heater Strip 240V/550W (Ea)	10	
14	23900	Sensor, Safety	1	
15	21829	Fan, Component Cooling	1	
16	21900	Fuse, 15 Amp	2	
17	21950	Fuse Holder	2	
18	20178	Cord - Power, 10/5 CE	80"	
19	33569	Wiring Diagram	1	

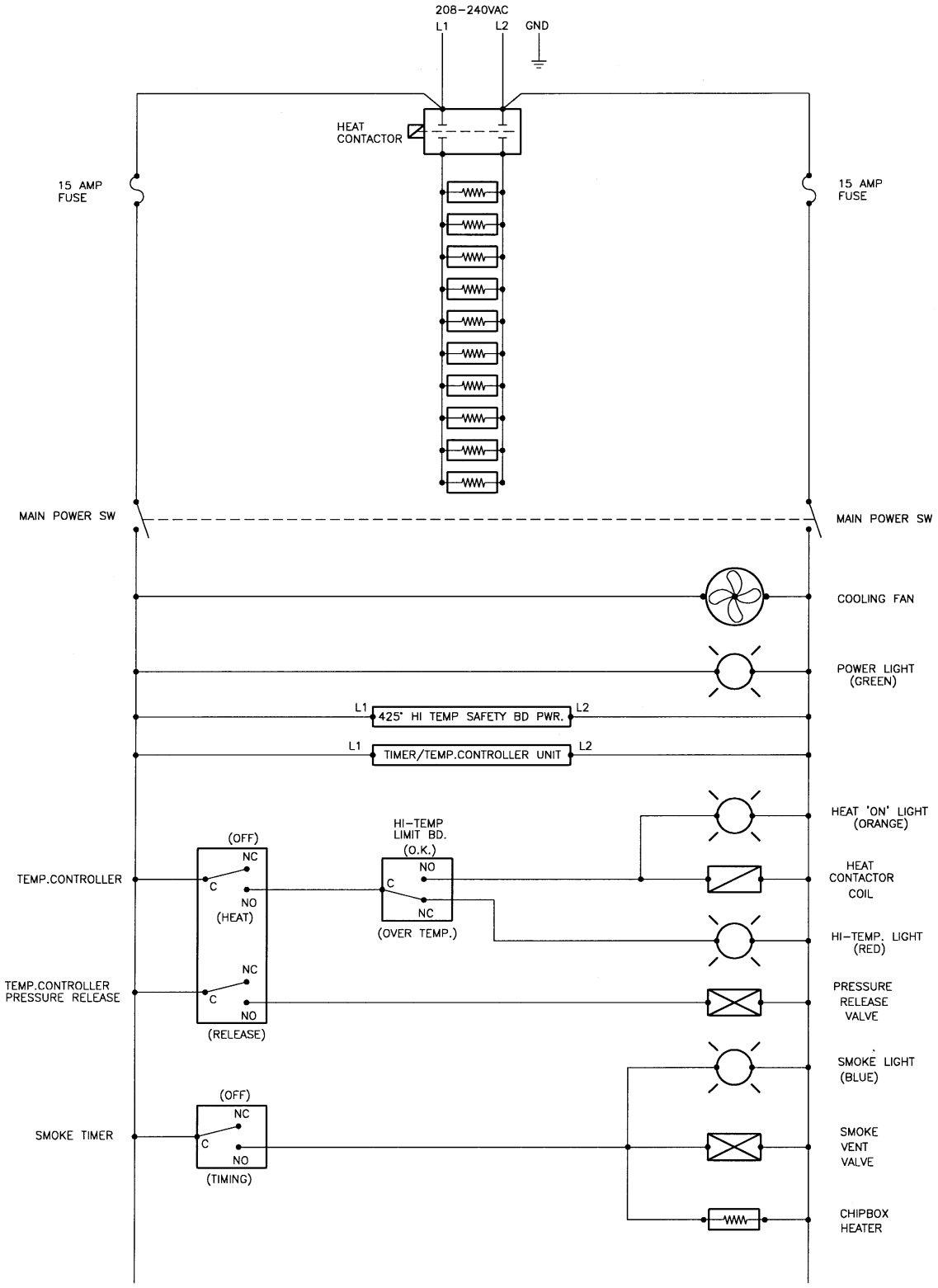
8-4 Wiring Schematic Giles Smoker 380/50/1



8-5 Wiring Schematic Giles Smoker 380/50/3, 415/50/3



8-6 Wiring Schematic Giles Smoker 208-240/60/1



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